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Spier Seaward Chardonnay 2018

Aromas of ruby grapefruit, mango, citrus with undertones of raw almonds. The creamy palate offers a fresh citrus and nectarine with well-integrated vanilla on the finish.

Enjoy with pork chops, roast chicken or creamy mushroom pasta.

variety : Chardonnay | Chardonnay
winery : Spier Wine Farm
winemaker : Jacques Erasmus
wine of origin : Tygerberg
analysis : **alc :** 13.85 % vol **rs :** 5.0 g/l **pH :** 3.28 **ta :** 5.96 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork



in the vineyard : Southwest facing vineyards from the cool Tygerberg Hills close to Cape town with oakleaf soils and a proximity to the ocean of 16km. Dryland, semi-trellised vines with an average age of 15 years yielded the grapes for this wine. Average temperature as follows: Moderate summer with low night temperatures. Cold winter.

about the harvest: Grapes were hand-harvested between 22.5 and 23.5° Balling.

in the cellar : The grapes where cooled down at cellar before crushing. Skin contact was allowed for 4 hours at 10°C. Only free-run juice drained by gravity was used for fermentation. 80% of blend fermented in Stainless steel tank and 20% fermented in older French oak barrels. After fermentation, the wine rest on its lees for 6 months. The oak component was blended with the stainless-steel fermented wine prior to bottling.

Spier Wine Farm

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